



WINE DESCRIPTION

Leuchtendes Kurkuma-Gelb. In der Nase Ingwerwurzel, Rosenblüten, kandierte Orangenschale, Kruste vom Sauerteigbrot, teeig - kräutrig! Enorm vielschichtig. Tänzeln am Gaumen, feinsten Gerbstoff, sehr trinkanimierend und lang im Nachhall. Eine maischevergorene Cuvée aus Traminer und Veltliner von subtiler Größe!



Wine Type:	still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	5.4 g/l
Allergens:	sulfites
Drinking Temperature:	15 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2022 - 2034

VINEYARD

Origin:	Austria
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Traminer 50 % 39 years 3300 plants/ha 3000 liter/ha Grüner Veltliner 50 % 39 years 3300 plants/ha 4500 liter/ha
Geographical Orientation:	east
Sea Level:	220 m
Soil:	loess large



WEATHER / CLIMATE

Average Rainfall Per Vintage:	450 - 750 mm
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HARVEST AND MATURING

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming Stems: 0 % concrete egg 14 day(s) 100 %
Maturing:	25 % concrete egg 700 L 12 month(s) 75 % large wooden barrel 2000 L used barrel 12 month(s)

Bottling: natural cork
Deacidification: no
Acidification: no

WINERY

Being a wine grower is both our vocation and our commitment. It is our calling to produce wines with character and sustainably; it is our commitment to future generations. The distinctive character is shaped by several factors and methods, and these are responsible for the uniqueness of our wines. This is significantly influenced by the wine-growing region of Wagram and its grape varieties; yet specifically characterised by biodynamics.